

# Food Establishment Inspection Report

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Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 1	Date 11/08/2023
Establishment Hanover's Pub		No. of Repeat Risk Factor/Intervention Violations 0	Time In 11:45 AM
License/Permit # 23 165		Permit Holder Hanover's Pub LLC	Time Out 2:00 PM
Street Address 107 E. Partridge Street		Risk Category II	
City/State Metamora, IL		Purpose of Inspection Routine Inspection	

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance   OUT=not in compliance   N/O=not observed   N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection   R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status	COS	R	
<b>Supervision</b>					<b>Protection from Contamination</b>			
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected	
2	Out	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized	
<b>Employee Health</b>					17	In	Proper disposition of returned, previously served, reconditioned and unsafe food	
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			<b>Time/Temperature Control for Safety</b>			
4	In	Proper use of restriction and exclusion			18	In	Proper cooking time and temperatures	
5	In	Procedures for responding to vomiting and diarrheal events			19	N/A	Proper reheating procedures for hot holding	
<b>Good Hygienic Practices</b>					20	N/A	Proper cooling time and temperature	
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures	
7	In	No discharge from eyes, nose, and mouth			22	In	Proper cold holding temperatures	
<b>Preventing Contamination by Hands</b>					23	In	Proper date marking and disposition	
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records	
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>			
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>			
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered	
12	N/O	Food received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>			
13	In	Food in good condition, safe, and unadulterated			27	N/A	Food additives; approved and properly used	
14	N/A	Required records available: shellstock tags, parasite destruction			28	In	Toxic substances properly identified, stored, and used	

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance   Mark "X" in appropriate box for COS and/or R   COS=corrected on-site during inspection   R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils	COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored	
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used	
<b>Food Temperature Control</b>					46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control				<b>Utensils, Equipment and Vending</b>		
34	Plant food properly cooked for hot holding				47	X Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate		X		49	Non-food contact surfaces clean	
<b>Food Identification</b>					<b>Physical Facilities</b>		
37	Food properly labeled; original container		X		50	Hot and cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices	
38	Insects, rodents, and animals not present		X		52	Sewage and waste water properly disposed	
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used and stored				55	X Physical facilities installed, maintained, and clean	
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used	
<b>Employee Training</b>					<b>Employee Training</b>		
57	All food employees have food handler training				58	All allergen training as required	

# Food Establishment Inspection Report

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Establishment: Hanover's Pub

Establishment #: 22 166

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium/Chlorine

PPM: 200/50

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburger/flattop	170	Buttermilk/RIC	40	Mozzarella/RIC	40
Jalapeno poppers/fryer	145	Sour cream/RIC	40	Shredded cheese/RIC	40
		Sliced tomatoes/RIC	40		
		Cut spring green mix/RIC	40		
		Sliced cheese/RIC	40		
		Pulled pork/RIC	40		
		Pico de gallo/RIC	37		
		Blue cheese crumbles/RIC	38		
		Housemade ranch dressing/RIC	40		

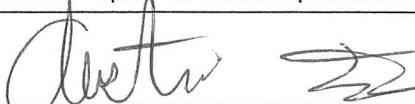
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
2	2-102.12 (C) Observed documentation that only one (1) food employee has current CFPM certification. This facility is classified as Category II food establishment, and the person-in-charge shall have current CFPM certification and be on the premises during all hours of operation. Provide an adequate number of staff with approved CFPM certification to ensure that the person-in-charge has CFPM certification and is on the premises during all hours of operation. Please correct this violation within 90 days or at least by next routine inspection.
36	4-204.112 (C) Observed in kitchen temperature measuring device not provided in RIC (Criterion, sliced cheese). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometer provided by person-in-charge during inspection.
37	3-302.12 (C) Observed in kitchen one (1) shake-style container of dry food substance without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Dry food substance was Lawry's seasoned salt according to person-in-charge and labeled by person-in-charge during inspection.
38	6-202.15 (C) Observed back door to establishment not properly self-closing. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-closing, tight-fitting doors. Please correct this violation within 90 days or at

CFPM Verification (name, expiration date, ID#): Austin Ford

Warren Gene Hendricks 18036170 - ServSafe Exp. 6/2024			
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HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

  
Person in Charge (Signature)

Nov 8, 2023

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

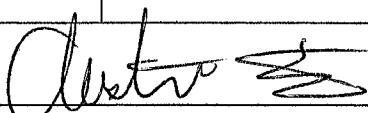
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Establishment: Hanover's Pub

Establishment #: 22 166

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
	least by next routine inspection. (REPEAT)
47	4-101.19 (C) Observed in wait staff area right-side edges of white shelves with rough surface exposed and not maintained in good repair. Non food-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed flooring at bar in front of keg cooler worn, damaged, and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection. (REPEAT)
55	6-201.11 (C) Observed in kitchen storage area opening around ceiling light fixture and in corner of wait staff area hole in ceiling tile. Ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
55	6-201.11 (C) Observed in corner of women's restroom floor damaged and not maintained in good repair. Floors and floor coverings shall be designed, constructed, and installed so they are smooth and easily cleanable. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please note 2 repeat violations (item #38 & #55) were observed during this inspection and a repeat violation fee of \$25.00 per repeat violation will be assessed to the establishment by invoice.
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category II food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note if any changes are planned in the future for establishment (menu, equipment, location, ownership, plumbing, etc.), please contact WCHD prior to changes occurring to ensure compliance and plan review.
	Please note if establishment or group fundraiser is cooking/Preparing/serving food/drink outside of kitchen facility (grill, steak-fry barbecue, cook-out, concessions, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	WCHD provides free food safety in-services to establishments & their staff
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.

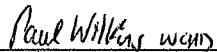


Person in Charge (Signature)

Nov 8, 2023

Date

Inspector (Signature)



Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_